

Knife Chart – Answer Key

Complete the chart by labeling each knife, describing the size, shape of blade, etc., and give examples of a food item that you would prepare with the knife. Example: A serrated knife would be used to slice banana bread.

Knife	Name	Description <i>Answers may vary</i>	Examples of Use <i>Answers may vary</i>
	Chef's Knife	8-14-inch blade - Used for slicing, chopping, and mincing	
	Boning Knife	5-7-inch blade - Used for trimming fat and removing bones from meat, poultry, and fish - Blade may be rigid or flexible	
	Cleaver	- Heavy, rectangular blade - Used for chopping - Can be used for cutting through bones	
	Paring Knife	2-4-inch blade - Used for trimming and paring fruits and vegetables - Used for small cutting tasks	
	Slicing Knife	- Up to 14 inches in length - Long, thin blade - Used for slicing meats and poultry	
	Serrated Knife	- Long, thin blade - Has teeth like a saw blade - Used for slicing bread, cakes, and soft foods like tomatoes	
	Santoku Knife	5-7-inch blade - Indented sides keep food from sticking to the blade	